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Scope: Vista Processed Foods Pvt. Ltd. has established, implemented, documented and maintained the quality management system to provide safe and wholesome products of consistent quality that meets company's, customer's/consumer's expectations. This includes compliance with these expectations HACCP Standards (Codex principles) and regulatory requirements.

Objective: To assure that planning of the quality management system (including food safety and objectives) is carried out in order to meet the requirements as well as ensuring the integrity of the quality/food safety management systems is maintained in the event of personnel or other changes within the company.

Vista established Quality Management System by:


- a) Identifying the processes needed for the quality management system,
- b) Determining the flow and interaction of these processes,
- c) Establishing the proper measurements needed to demonstrate the effectiveness of these processes,
- d) Ensuring adequate resources are available to support the operation,
- e) Taking all necessary actions to deliver products that meet McDonald's requirements as well as comply with all applicable laws and regulations, and
- f) Having processes in place to ensure continuous product quality improvement.

There is a process to develop a food safety and quality improvement plan including the following:

1. Development of metrics to track performance against set objectives
2. A process whereby the management effectively communicates the objectives and metrics to, and are understood by, the relevant employees
3. A process is in place to ensure that integrity of the food safety and quality management systems is maintained in event of change within the company (e.g., organizational or personnel change)

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Vista implemented Quality Management System:

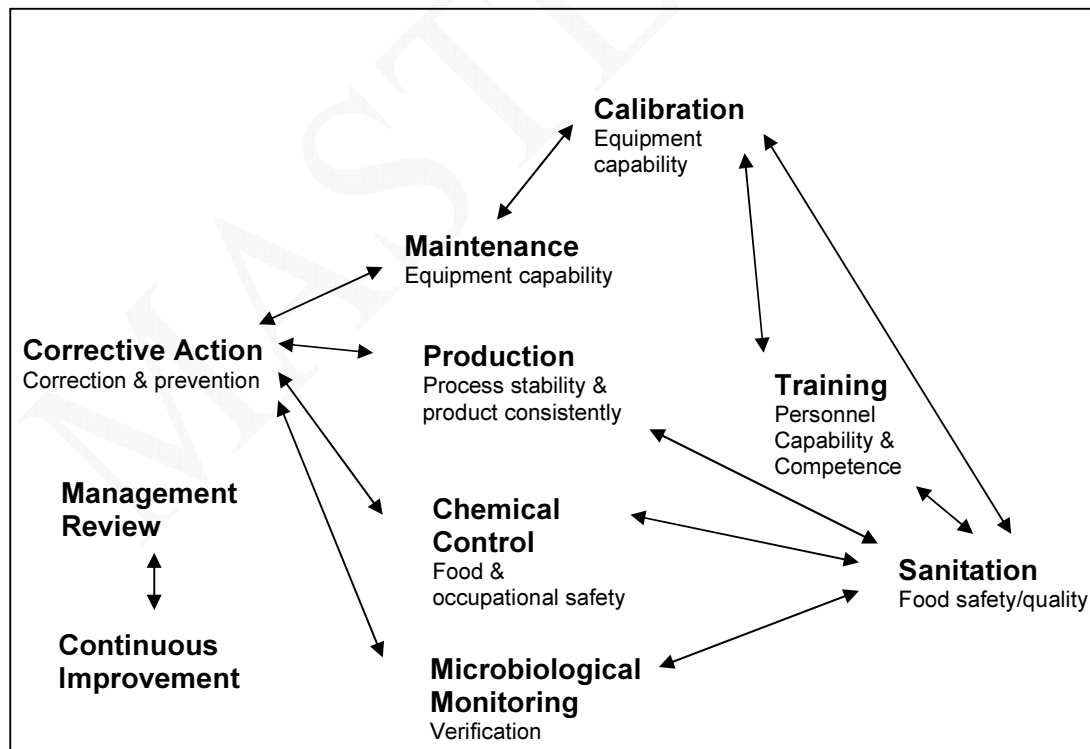
Fundamentals

- Customer Focus
- Leadership
- Involvement of People
- Process Approach
- System Approach to Management
- Continuous Improvement
- Factual Approach to Decision Making
- Mutually Beneficial Supplier Relationships

Vista Maintains QMS with:


1. "Set of interrelated or interacting activities that transform inputs into outputs.
2. Processes in an organization are generally planned and carried out under controlled conditions to add value"

Management System Processes and Interactions



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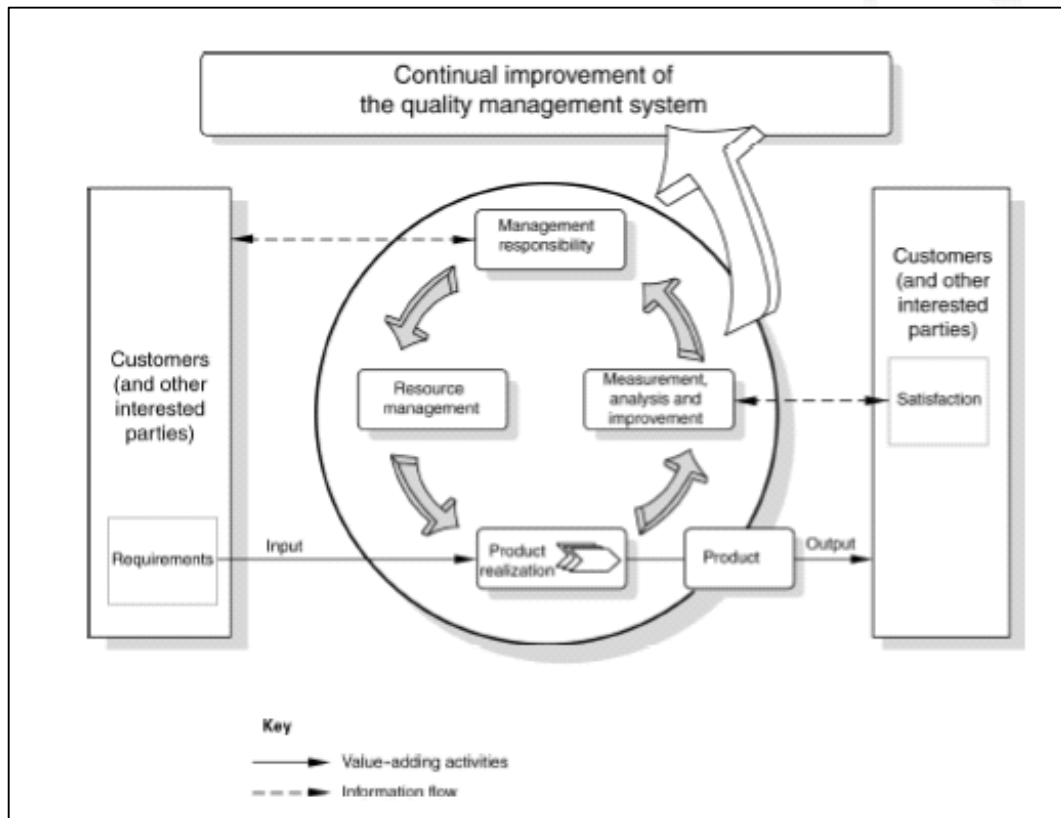
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Vista has implemented the plan: containing the basic elements needed to assure effective management of quality and food safety.

1. Good manufacturing practices
2. Hazard analysis critical control system (HACCP)
3. McDonalds Supplier Quality management system(SQMS)
4. FSSC 22000


Continual Improvement of the quality management system:



Ref: ISO9000

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The relevant procedures are complete to support effective management planning, operation and control
List of processes incorporated

5. Documentation system:

Ref to Documentation and document control policy attached: (V/APEX/SOP/2.2)

Documentation requirements

Senior management is authorized for food safety policy and corresponding objectives established in vista.

A Quality manual with procedures is developed documenting the processes to conform with McDonalds', regulatory and religious requirements

Where there are exclusions to these requirements, these exclusions are appropriately justified

Food safety management system or team has been identified to approve new documents or changes in to documents

The Quality System clearly defines all pertinent records required by McDonald's Quality system records are maintained and are complete as per McDonald's requirements

Environmental Scorecard (Additional Records) - the supplier has procedures to capture information as per McDonald's Environmental Scorecard program

There is a process in place to track and improve upon the facility's environmental performance as an integral element of the quality management system

1. Quality Manual

Contains consistent information (internal & external) about the organization's QMS.

2. Quality Plan

Describes how the QMS is applied to a specific product or project.

3. Specifications

Contain requirements.

4. Procedures/work instructions/drawings

Provide information about how to perform activities and processes consistently.

5. Guidelines


State recommendations or suggestions.

6. Records

Provide objective evidence of activities performed or results achieved.

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Suppliers Process manual- Black Book.

Subject: Documentation and effective use of all procedures required to manufacture the McDonald's food product.

Purpose: To ensure that all processing information and procedures are properly and systematically documented. Process manuals are a key and significant part of the overall quality system. Documented processes are tools to help ensure consistent product.

Responsibility: Vista Quality Management will be responsible for the accuracy, maintenance, and use of the documented procedures. These materials can also be used for training purposes.

Expectation: All processes, procedures, and measures affecting the quality of McDonald's food products will be systematic and documented to ensure consistent and effective application.

Regulatory consideration checklist


Vista Processed foods Pvt Ltd shall be in compliance with all applicable laws and regulations relative to manufactured and delivered food products .& shall comply with all applicable religious certification requirements for specific products or regions of the world. Vista will follow documented process and procedure to provide accurate product information for nutrition labeling, including food allergens and religious declarations.

Approvals:

CEO	
GM	
Head Operations	
Sr. Manager (Production)	
Sr. Manager (Maintenance)	
Sr. Manager (Commercial)	
PAN India QA Head	
HR/PR Manager	

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Communication and Implementation

Name of Dept.	Name	Designations	Sign
Operation	Dr. Sunil Nalavade	Operation Head	
Production	Pravin Thakur	Sr. Production Manager	
Quality Assurance	Shashank Joshi	PAN India QA Head	
Quality Assurance (On Line)	Avinash Patil	Manager QA (On Line)	
Quality Assurance (RM)	Sagar Khutale	Manager QA (RM)	
Personal & Admin	Indrayani Aaglawe	Manager HR/PR	
HR	Kiran Dabhane	Officer HR	
Maintenance	Kamlesh Shirke	Sr. Mg. Maintenance	
Supply Chain	Nilesh Gandhi	Sr Mg. Supply Chain	
Stores	Charudatta Patil	Asst. Mg.	
R & D	Ravindranath C.	Manager	
Fresh Produce	Lalit Kolhe	Manager Fresh Produce	

Revision Status:

Rev. No.	Rev date	Rev. matter
03	15/03/2012	Approval status changed
04	13/04/2013	Updated as per new guide of SQMS
05	30/11/2013	Verified and updated
06	02/08/2015	Verified and updated
07	14/04/2016	Verified and updated (Designations)
08	21/10/2016	updated (Org Structure)
09	15/05/2017	Updated

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